2019 New Year's Eve Party

The “Surfboard” Raw Bar
Chilled Spiced Shrimp, Snow Crab Claws and Freshly Shucked Oysters with Spicy Cocktail Sauce, Ginger White Tarni Mignonette, Lemons
Assorted Fresh Nigiri Style and Rolled Sushi

Island Poke Bowl Station
Traditional Hawaiian Ahi and Spicy Big Eye Tuna
Make it Your Own with Tobiko, Ikura, Furikake, Ocean Salad, Edamame and More!

Starters & Salads
Dim Sum Including Assorted Shumai, Potstickers and Steamed Bao
Mason Jar Hamakua Cherry Tomato Salad, Bocconcini, Macadamia Nut Pesto, Aged Balsamic, Focaccia Crisp
Hirabara Baby Romaine Caesar Focaccia Toast Dippers
Mixed Baby Greens with Honey Calamansi Dippers
Zesty Quinoa Salad, Black Beans, Local Sweet Corn

Stir Fry
Soft Shell Crab, Island Fish and Vegetables, Tentsuyu Dipping Sauce, Miso-Sesame and Gochujang Aioli

Ramen Station
Assorted Crispy Tempura, Roasted Pork Belly, Thinly Sliced Wagyu Beef and More; Tonkotsu Broth, Shoyu Broth

Carving Station
Slow Cooked, Horseradish Crusted Angus Prime Rib, Au Jus
Oven Roasted Herb Crusted Leg of Lamb

Mains & Sides
Traditional Linguine with Fresh Clams, Organic Island Herb Butter Sauce
Pan Seared Kula Onion Crusted Chicken Breast, Grainy Mustard Sauce
Ginger Miso Kampachi, Orange Ginger Beurre Blanc
Grilled Asparagus, Bearnaise; Broccoli Rabe with Toasted Macadamia Nut and Brown Butter; Purple, Red and Gold Baby Potato Medley, Truffle Oil; Steamed Jasmine Rice

Bananas Foster to Order
Fresh Fried Malasadas, Vanilla Bean Ice Cream, Chantilly Cream

Gourmet Coffee & Dessert
DISPLAY 7:30 PM – 12:30 AM
Kona Regular and Decaffeinated Coffee, Flavored Syrups, Chocolate Shavings, Cinnamon Sticks, Whipped Cream, and Much More.
Chocolate Fountain with Tropical Fruit Display and Festive Condiments
Strawberry Malasada Short Cakes, Mini Molokai Lime Squares, Lemongrass Flan, Chantilly Cream Puffs, Mango Tart, Coconut Tapioca with Fresh Berries, Waialua Estate Chocolate Bars, Island Chocolate Mousse

DRINK SPECIALS FEATURING TITO’S VODKA, JACK DANIELS, KORBEL & TAITTINGER CHAMPAGNE
COMPLIMENTARY SELF PARKING
VALET PARKING: $37
CASH BAR ALL NIGHT
LATE NIGHT GOURMET COFFEE & DESSERT STATION
RESERVATIONS REQUIRED
DRESSY RESORT WEAR ENCOURAGED, NO FLIP FLOPS PLEASE.

PRICING:
Adults: $149**, dinner & two drink tickets
Teens: $109**, 13-20 yrs
Children: $69**, 5-12 yrs
Complimentary for Children ages 4 and under with paid adult

Upgrade to Ali`i Seating:
For an additional $49++ per person.
Ali`i Seating includes exclusive early admission and champagne welcome, three drink tickets, special pupus served tableside, complimentary photo booth souvenir, VIP Taittinger champagne toast and preferred seating (Only 200 seats available).

Golden Tickets: $65++
Entry at 10pm - 2 drink tickets & access to gourmet coffee & dessert display

Call Restaurant Reservations (808) 886-1234, ext. 54
or online at http://bit.ly/hwvevents